

FULLERTON'S SIGNATURE

Mulligatawny Soup

Dating back to the late 18th century, this Anglo-Indian dish was adapted from rasam, a South Indian peppery broth, to suit the British custom of serving a soup course before the main course. The colonists brought it back to Britain, where it quickly gained popularity in British households and pubs.

S\$20 D



Hainanese Chicken Rice

Introduced by Hainanese immigrants in the early 20th century, this iconic dish is now regarded as one of Singapore's enduring national favourites.

S\$28 G



Town Signature Laksa

Rooted in Peranakan heritage, this local staple weaves together Chinese and Malay influences.

S\$30 N G D S



★ Signature Dish ♦ Vegetarian Option

CONTAINS P Pork N Nuts G Gluten S Seafood D Dairy

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Wagyu Beef Rendang

A treasured Indonesian dish traditionally served during celebrations and special occasions.

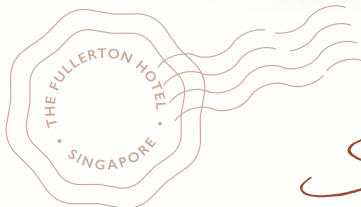
S\$38 N G



King Prawn Hokkien Mee

Believed to have originated when Fujian noodle sellers around Rochor Road began frying leftover noodles with seafood and lard, this hawker classic is traditionally served in opeh leaves, with sambal and calamansi to lift its savoury flavours.

S\$34 P N G S



The Fullerton Signature Chocolate Cake

Simple and elegant, our version of the classic chocolate cake has become a guest favourite over the years, evolving into a staple for both special celebrations and spontaneous indulgences alike.

S\$18 G D V

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ALL-DAY DINING

DAILY, 11.00 A.M TO 9.00 P.M

STARTER

Caesar Salad <i>Romaine Lettuce, Prawn, Egg, Cherry Tomato, Artichoke, Crouton, Anchovy, Parmesan, Classic Caesar Dressing, Pecan, Pepper, Extra Virgin Olive Oil</i>	NGDS	28
Heirloom Tomato & Burrata <i>Olive, Caper, House-made Macadamia & Basil Pesto, Smoked Maldon Salt, Extra Virgin Olive Oil</i>	NGD♦	26
Chicken Pomelo Salad <i>House-made Chilli Dressing, Cilantro, Shallot, Garlic, Peanut, Dried Shrimp, Lime</i>	NGS	25
Wok-Fried King Prawn <i>Thai Green Mango, Plum Sauce, Peanut, Coriander</i>	NGS	25
Singapore Satay <i>Choice of Chicken Beef</i> <i>Ketupat, Cucumber, Onion, Pineapple Purée, Spicy Peanut Sauce</i>	NG	21
Plant-Based Impossible Meat Pop <i>Tomato Basil Sauce, Baby Vegetable, Hazelnut Oil</i>	NG♦	20
Mushroom Velouté <i>Black Truffle, Assorted Mushrooms, Porcini Mushroom Powder, Crouton</i>	GD♦	20
Mulligatawny Soup ★ <i>Coriander, Fennel, Chicken, Jasmine Rice, Cilantro, Mustard Oil</i>	D	20

PASTA *Choice of Spaghetti | Linguine | Tagliatelle | Penne*

Crab Rigatoni ★ <i>Soft-Shell Crab, Sweet Chilli, Laksa Leaf, Cured Egg</i>	GDS	32
Arrabbiata Vongole <i>Clam, White Wine, Cherry Tomato Sauce, Onion, Garlic, Chilli, Fresh Parsley</i>	GDS	30
Black Truffle Mushroom Cream <i>Mushroom, Sous Vide Egg, Fresh Parsley</i>	GD♦	30
Beef Bolognese <i>Beef Ragout, Mirepoix, Tomato Sauce, Fresh Parsley</i>	GD	30
Spinach Bacon Cream <i>Sous Vide Egg, Bacon, Baby Spinach, Onion, Garlic, Parmesan, Fresh Parsley</i>	PGD	26
Basil Pomodoro <i>Cherry Tomato Sauce, Parmesan, Fresh Basil, Fresh Parsley</i>	GD♦	24

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LOCAL

Lobster Nasi Lemak <i>Bamboo Lobster, Sambal Onion, Egg, Cucumber, Fried Anchovy, Peanut, Emping Cracker, Achar, Coconut Rice</i>	GD	50
Wagyu Beef Rendang ★ <i>Slow-Cooked Wagyu Short Rib, Kaffir Lime, Coconut Gravy, Jasmine Rice, Emping Cracker</i>	NG	38
Bak Kut Teh <i>Pork Rib Broth, Jasmine Rice, Peanut, Dough Fritter, Pepper</i>	PNG	37
King Prawn Hokkien Mee ★ <i>Rice Vermicelli, Yellow Noodle, Pork Broth, King Prawn, Squid, Pork Belly, Fish Cake, Egg, Chinese Chive, Bean Sprout, Calamansi, Pork Lard</i>	PNGS	34
Hor Fun <i>Choice of Seafood Beef</i> <i>Flat Rice Noodle, Egg Drop Gravy, Greens</i>	GS	33
Town Bak Chor Mee <i>Flat Egg Noodle, Meatball, Shrimp Dumpling, Pork Loin, Pork Liver, Mushroom, Lettuce, Sole Fish, Pork Lard, Chilli</i>	PNGS	32
Seafood Mee Goreng <i>Stir-Fried Yellow Noodle, King Prawn, Scallop, Squid, Fish Cake, Bean Sprout, Bean Curd, House-made Spicy Sauce, Egg, Greens</i>	NGS	32
Seafood Char Kway Teow <i>Flat Rice Noodle, Yellow Noodle, King Prawn, Scallop, Squid, Fish Cake, Bean Sprout, Chinese Pork Sausage, Egg, Chinese Chive, Calamansi, Soya Sauce Blend, Pork Lard</i>	PNGS	32
Town Signature Singapore Laksa ★ <i>Thick Rice Vermicelli, Spicy Coconut Broth, King Prawn, Fish Cake, Quail Egg, Bean Sprout, Bean Curd Puff, Laksa Leaf, Lemongrass</i>	NGDS	30
Nasi Goreng Kampung <i>Indonesian-style Fried Rice, Chicken Satay, Fried Chicken, Egg, Greens, Dried Shrimp Chilli Paste, Fried Anchovy, Emping Cracker, Achar</i>	NGS	30
Hainanese Chicken Rice ★ <i>Choice of Chicken Breast Drumstick</i> <i>Slow-Poached Chicken, Chicken Rice, Clear Chicken Broth, Greens, Chilli Sauce, Ginger, House-made Soya Sauce</i>	G	28
Wonton Noodle <i>Egg Noodle, Shrimp Dumpling, Pork Char Siew, Greens, Spring Onion, Shallot</i>	PNGS	28
Vegetarian Mapo Tofu <i>Impossible Meat, Tofu, Greens, Fermented Broad Bean Paste, Plant-Based Chicken, Jasmine Rice</i>	G♦	28

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INDIAN *Served with Naan, Biryani Rice, Mango Chutney*

Gosht Rogan Josh <i>Mutton, Traditional Spice</i>	NGD 33
Murgh Tikka Masala <i>Chicken, Masala Spice, Yoghurt, Cashew, Tomato Gravy</i>	NGD 30
Dal Tadka <i>Yellow Lentil, Curry Leaf, Dried Chilli, Sambar Masala, Mustard Seed</i>	NGD ♦ 26

WESTERN

Premium Black Angus Ribeye Steak 330g <i>Fresh Rosemary, House-made Spice Rub</i>	52
Pan-Seared Norwegian Salmon Steak 250g <i>House-made Cajun Seasoning</i>	42
Slow Oven-Roasted Local Barramundi Fillet 200g <i>House-made Blend</i>	38

CHOICE OF ONE SAUCE

Green Peppercorn GD | Black Truffle Mushroom GD
Banana Shallot Cream GD ♦ | Smoky Hot & Spicy GD ♦

CHOICE OF ONE SIDE

Truffle Mashed Potato G ♦ | Cajun Fries G ♦
Grilled Broccoli GD ♦ | Mixed Lettuce D ♦

6 per additional side

Asian-Inspired Braised Lamb Shank <i>Aromatic Spice, Shallot, Kaffir Lime, Yellow Rice, Achar</i>	G 46
Classic Fish & Chips <i>Battered Halibut Fillet, Tartar Sauce, Lemon Wedge, Malt Vinegar</i>	GDS 34

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BURGER & SANDWICH Served with Local Greens, Cajun Fries

Angus Beef Burger <i>200g Patty, House-made Cajun Spices, Bacon, Egg, Truffle Nacho Cheese, Lettuce, Tomato, Onion Marmalade, House-made Nori Bun</i>	P G D 40
Plant-Based Impossible Burger <i>200g Plant-Based Patty, Smoky Eggplant Purée, Lettuce, Tomato, Barbecue Aioli, House-made Charcoal Bun</i>	G D ♦ 36
Pulled Beef Sandwich <i>Slow-cooked Beef, Caramelised Onion, Mushroom, Asiago Cheese, Cabbage Slaw, Gherkin</i>	G D 32
Club Sandwich <i>Black Forest Ham, Bacon, Omelette, Lettuce, Tomato, White Bread, Mustard Mayonnaise</i>	P G D 28

DESSERT

Fullerton Signature Chocolate Cake ★ <i>Chocolate Ganache, Chocolate Chiffon, Mixed Berries</i>	G D ♦ 18
Raspberry Lychee Bandung <i>Raspberry Chiffon, Lychee Mousse, Bandung Jelly, Vanilla Chantilly</i>	G D ♦ 18
Local Kopi Tiramisu <i>Local Coffee Mascarpone Crème, Ladyfinger, Kueh Lapis Crunch, Cacao Powder</i>	G D ♦ 16
Pandan Crème Brûlée <i>Pandan, Coconut Biscuit, Mango Passion</i>	D ♦ 16

PASTRY OF THE DAY

Selection of Freshly Baked Pastries
Please place your order with our staff at The Courtyard, or at the Cake Boutique counter.

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